Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY HMCT – SEMESTER – V • EXAMINATION – WINTER 2014

Subject Code: 153301		Date: 27/11/201)14	
Su	bject	Name: International Cuisines			
Ti	me:1	0:30am To 01:00 pm	Total	Marks:	70
Ins	tructio				
		Attempt all questions.			
	2. 3.	ı			
	٥.	rigures to the right intitute run marks.			
Q.1	(a)	Make a nine course French classical menu with accompaniment	nts		07
	(b)	Explain Horsdouures and potage			07
Q.2	(a)	Write short note on roti & fromage with five example			07
	(b)	What you understand with Italian cuisine			07
		OR			
	(b)	Write five type of pasta with sauces			07
Q.3	(a)	In Italian cooking which method is used – Explain			07
	(b)	Write 10 Raw material of Italian cuisine			07
		OR			
Q.3	(a)	Write five type of herb and spices			07
	(b)	Write five famous dishes from Italy with their ingredients			07
Q.4	(a)	Explain the consommé. Write five French consommé soup			07
	(b)	Write short note on Middle east cuisines and write five dishes	from the s	same	07
		OR			0.
Q.4	(a)	What is assistant of five and pasta			07
	(b)	What is caviar and foie gras			07
Q.5	(a)	Write Short Note on Mexican cuisine & Three dishes from Me	exican		07
	(b)	Write seven starter from continental cuisine			07
		OR			

(a) Write Short Note on Spanish cuisine & Three dishes from Spanish(b) Make five course Italian menu

Q.5

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